

## Hawaiian Macaroni Salad - The Creamy, Island-Style Side Everyone Loves

Hawaiian Macaroni Salad - A Creamy Island Classic



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### INGREDIENTS

¾ lb elbow macaroni  
... cup onion, minced  
2 tablespoons shredded carrots  
1 cup real mayonnaise  
... cup green onion, thinly sliced  
¾ teaspoon white pepper  
1 teaspoon kosher salt  
Fresh chopped parsley (optional, for garnish)

### DIRECTIONS

1. Step 1: Cook the Pasta: Bring a large pot of salted water to a boil.
2. Add elbow macaroni and cook until very tender (slightly softer than al dente for authentic texture).
3. Drain and rinse thoroughly under cold water. Drain again and let cool.
4. Step 2: Mix the Salad: In a large mixing bowl, combine cooked pasta, minced onion, shredded carrots, green onions, salt, and white pepper.
5. Stir in mayonnaise until everything is fully coated.
6. Step 3: Chill and Serve: Cover and refrigerate for at least 2-3 hours, preferably overnight.
7. Stir again before serving. Garnish with chopped parsley if desired.

### SWAPS & NOTES

& Swaps Mayonnaise : Go for whole egg, real mayo-skip light versions for authentic texture.

White Pepper : Adds subtle heat without overpowering.

Black pepper can substitute in a pinch.

Add-ins : Some versions use a splash of milk or a touch of sugar.

### TIPS FOR SUCCESS

Overcooking the pasta slightly helps it absorb more of the creamy dressing.

Rinse pasta well after cooking to cool it quickly and remove excess starch.

Letting the salad chill helps the flavors develop-don't skip this step!

Add a splash of milk if it thickens too much after chilling.

